

**Amendment to the Claims**

This listing of claims replaces all prior versions & listings, of claims in the application.

1. (Original) A process for preparing an aqueous composition, comprising heating an aqueous mixture comprising

1.5 to 45 wt.% of whey protein concentrate, calculated as dried product,

1 to 15 wt.% of starch,

0.15 to 6 wt.% of a first hydrocolloid, and

0.03 to 3 wt.% of a second hydrocolloid

to a temperature in the range of 60 to 100°C for a period of 1 to 120 minutes.

2. (Original) The process of claim 1, wherein the whey protein concentrate is in liquid or powder form.

3. (Original) The process of any of claim 1 or 2, wherein the starch is selected from one or more of waxy maize starch, corn starch, pea starch, wheat starch and potato starch.

4. (Original) The process of any of claims 1 to 3, wherein the first hydrocolloid is selected from one or more gums and the second hydrocolloid is selected from one or more gel-forming heteropolysaccharides.

5. (Original) The process of claim 4, wherein the gum is carob bean gum, guar gum, gum arabic, xanthan gum or tara bean gum.

6. (Original) The process of claim 4 or 5, wherein the gel-forming heteropolysaccharide is carrageenan or agar.

7. (Original) The process of any of claims 1 to 6, wherein the process is carried out under pressure.

Claims 8-18 (canceled) without prejudice